



OYSTER  
*Bar & Grill*  
12 PM - LATE



## SNACKS

|   |                        |
|---|------------------------|
| OYSTERS - Australian Oyster Coast Rock and Pacific Oysters<br>served with shallot vinaigrette<br>natural - choose Rock / Pacific<br>add Beluga Caviar<br>add kilpatrick | 6 / 5<br>18 ea<br>1 ea |
| CHARGRILLED BREAD<br>olive oil, vinegar   | 4                      |
| TASTES OF THE OCEAN<br>chef's daily selection   | 32                     |
| CRAB TOAST (4)<br>hand picked spanner crab, avocado cream   | 16                     |
| TEMPURA SOFT SHELL CRAB<br>nuoc cham, herb salad  | 26                     |
| ANCHOVY TOAST<br>peppers, Olasagasti anchovies, chilli  | 12 ea                  |
| GREEN FREEKEH SALAD<br>greens, almonds, smoked goats curd   | 14                     |
| CUMIN SPICED CALAMARI<br>almond skordalia   | 16                     |
| FISH & PRAWN SPRING ROLLS (2)<br>coriander, nam jim   | 15                     |
| TEMPURA ZUCCHINI FLOWERS<br>stracciatella, fermented chilli labne   | 29                     |
| HUMPTY DOO BARRA WING<br>fried with chilli jam  | 12                     |
| CHARGRILLED OCTOPUS<br>taramasalata, olives, pickles, chilli  | 28                     |
| ATLANTIC KING PRAWN ROLL<br>cos lettuce, chive  | 19                     |

### OUR FEASTING MENU 75PP

*designed to share, minimum two guests*

FRESHLY SHUCKED OYSTERS  
shallot vinaigrette

TASTES OF THE OCEAN  
chef's selection

-  
HAND PICKED SPANNER CRAB TOAST  
avocado cream

CUMIN SPICED CALAMARI  
almond skordalia

-  
TEMPURA SOFT SHELL CRAB  
nuoc cham, herb salad

MUSSELS  
tomato, garlic, chilli, basil, charred bread  
served with chips

-  
'SNICKERS BAR' PARFAIT  
Valrhona chocolate, roasted peanuts,  
salted caramel

## MAINS

|  |    |
|--|----|
| MUSSELS<br>tomato, garlic, chilli, basil, charred bread                              | 29 |
| THE ATLANTIC BURGER<br>cheese, onion, pickle, mustard                                | 24 |
| KING PRAWN SPAGHETTI<br>chilli, garlic, lemon, parsley                               | 31 |
| PINK ROCKLING SCHNITZEL<br>chopped salad, kewpie                                     | 29 |
| WOOD FIRE GRILLED MARKET FISH FILLET<br>roasted pepper, capers, parsley salad        | 36 |
| 250G LITTLE JOE SIRLOIN STEAK<br>herb and garlic butter, red wine jus, fries         | 46 |
| 220G GRASS FED BEEF FILLET MEDALLIONS<br>herb and garlic butter, red wine jus, fries | 48 |

## OCEAN TO PLATE

|  |                             |
|--|-----------------------------|
| CAVIAR<br>served with <i>crème fraîche</i> , chives, blinis<br>Yarra Valley Virgin Salmon Roe - 30g<br>Black Pearl Siberian Oscietra - 10g / 30g<br>Beluga - 30g / 50g           | 68<br>88 / 260<br>330 / 555 |
| THE ATLANTIC SEAFOOD PLATTER<br>Moreton Bay bugs, freshly shucked oysters,<br>mussels, pipis, peeled prawns, marron, crab<br><br>served chilled with condiments, for two or four | 155 PP                      |
| CRAYFISH - half or whole<br>served with grilled with coral butter<br><br>please see your waiter for today's availability   | MP                          |

## SIDES

|   |    |
|---|----|
| CHIPS herb salt                                 | 11 |
| GARDEN LEAF SALAD shallot and chive<br>dressing | 12 |
| CHARGRILLED ASPARAGUS olive oil, lemon          | 12 |

## CAVIAR & SPARKLING

Available Everyday from 12pm until sold out

Indulge with Sterling Caviar, *crème fraîche*,  
blinis and Stefano Lubiana Sparkling Wine

10g tin + 2 glasses of Stefano Lubiana \$88

30g tin + 1 bottle Stefano Lubiana \$210